



## **ZINFANDEL**

**PUGLIA**

**INDICAZIONE GEOGRAFICA PROTETTA**

**ROSSO**

### **ORIGIN OF THE VINEYARDS**

Apulia.

### **GRAPE VARIETY**

Zinfandel (Primitivo) for at least 85% and other varieties allowed.

### **VINE TRAINING SYSTEM**

Spurred cordon espalier.

### **SOIL**

Red land rich in organic substances with medium texture.

### **WINEMAKING AND MATURATION**

Harvest of the grapes at the full phenolic ripeness, soft pressing and long fermentation with maceration at controlled temperature, then maturation in steel tanks. May have a refining in wood.

### **SENSORY ANALYSIS**

Intense and bright ruby red. Complex nose of black berries and plum jam, red flowers, humus, cocoa powder, mint and iron. Full-bodied and enveloping, creamy and smooth, fruity with a very long balsamic and fruity persistence.

### **ALCOHOL**

14%.

### **SERVING TEMPERATURE**

16/18° C.

### **FOOD MATCHES**

First courses with meat sauce, polenta, grilled meat, stews in general, lamb, truffle and medium aged cheeses.

### **AWARDS**

2021 › Gold Medal Asia Wine Trophy